



Gingersnap Streusel Pumpkin Pie

 Dairy Free

READY IN



45 min.

SERVINGS



6

CALORIES



400 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter softened
- ☐ 2 tablespoons flour all-purpose
- ☐ 10 gingersnaps crushed
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.3 cup honey-roasted almonds chopped
- ☐ 2 tablespoons brown sugar light
- ☐ 3 pound mrs. smith's pumpkin custard pie frozen

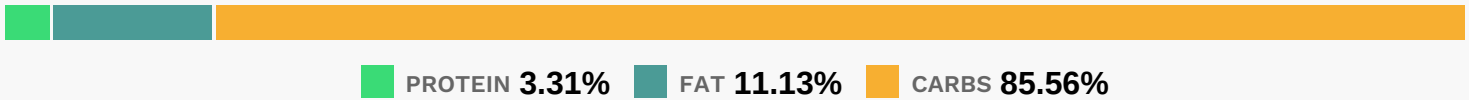
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Remove and discard paper circle from pie.
- ☐ Place frozen pie on a heavy baking sheet.
- ☐ Bake at 400 for 30 minutes.
- ☐ Remove from oven.
- ☐ Stir together crushed gingersnaps and next 5 ingredients until crumbly; sprinkle evenly over pie.
- ☐ Bake at 400 for 1 hour, shielding top of pie with aluminum foil after 30 minutes.

Nutrition Facts



Properties

Glycemic Index:22.05, Glycemic Load:9.47, Inflammation Score:-10, Nutrition Score:18.663478058965%

Nutrients (% of daily need)

Calories: 399.71kcal (19.99%), Fat: 5.22g (8.03%), Saturated Fat: 1.22g (7.6%), Carbohydrates: 90.28g (30.09%), Net Carbohydrates: 71.05g (25.84%), Sugar: 21.67g (24.08%), Cholesterol: 0mg (0%), Sodium: 582.42mg (25.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.98%), Vitamin A: 18986.95IU (379.74%), Fiber: 19.23g (76.92%), Manganese: 1.14mg (57.01%), Vitamin B5: 2.66mg (26.56%), Folate: 94.57µg (23.64%), Vitamin B2: 0.32mg (19%), Vitamin B6: 0.38mg (18.99%), Iron: 3.38mg (18.78%), Phosphorus: 116.48mg (11.65%), Magnesium: 43.48mg (10.87%), Potassium: 373.45mg (10.67%), Copper: 0.2mg (10.12%), Calcium: 99.96mg (10%), Vitamin C: 8.04mg (9.75%), Vitamin B3: 1.4mg (7.02%), Selenium: 4.14µg (5.91%), Vitamin B1: 0.08mg (5.32%), Zinc: 0.74mg (4.92%), Vitamin E: 0.26mg (1.74%)